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UNITED STATES.

MUNICIPAL ORDINANCES, RULES, AND REGULATIONS PERTAINING TO PUBLIC HYGIENE.

[Adopted since July 1, 1911.]

SAGINAW, MICH.

ABATTOIRS—INSPECTION, PREPARATION, AND CARE OF MEAT AND MEAT PRODUCTS.

SEC. 1. Every abattoir or slaughterhouse or other place for the slaughter of animals, in operation, at which animals are slaughtered for purposes of being used for food, exhibited for sale as food or sold for use as food within the limits of the city of Saginaw, shall be constructed in accordance with the following provisions:

The same shall consist of a substantial and suitable building well lighted, containing a killing room, a chill room, a cold storage and refrigerating room, a reduction plant, and suitable pens, chutes, etc., commensurate therewith, together with all knives, tools, cleavers, etc.

The killing room shall be adequate in size, and floor of said killing room shall be of concrete not less than 3 inches thick connected with sewer by means of bell traps and duly equipped with water seals and constructed in such a manner as to secure perfect drainage; it shall be provided with hot and cold water, also tank for scalding animals, together with an ample supply of hose; it shall be provided with runways, windlasses, overhead trackage, and system of trolleys running from the killing rooms into and connecting with chill and cold-storage rooms, by which and upon which animals slaughtered can be raised, lowered, and carried from killing room to chill room and cold-storage rooms without handling same with hands; it shall be amply equipped with buckets, tubs, and other utensils and devices into which the blood, offal, and refuse shall be placed, and immediately removed to the reduction plant, without the necessity of handling with hands; the walls, ceiling, and partitions in said building and the floor of the same shall be constructed of material susceptible of a high degree of sanitation and easily kept so; and all apparatus, tools, knives, and cleavers, etc., used in or about said building shall be kept perfectly clean; said room shall be provided with cuspidors, toilets, towels, and soap for the use of employees working therein. The chill room shall be of adequate size; the walls, partitions, and ceiling of said room shall be thoroughly insulated with approved material and equipped in such a manner that all condensation shall take place above carcasses and be promptly trapped out of the building, thereby securing as far as practical dry refrigeration; said construction and equipment shall be such that the approximate temperature maintained shall be 40° F. It shall also be equipped with overhead trolleys and trackage, connected with the killing rooms and also with the cold storage or refrigerating rooms, and same shall be sufficient in height and capacity to permit all animals slaughtered to be hung from the trolleys, and no animal or portion of same shall be placed on the floor or permitted to rest thereon, and all animals or food products placed therein shall be handled with the hands as little as possible.

Cold-storage and refrigerating rooms shall be of adequate size, and shall be equipped with an adequate system of artificial lights; the walls, partitions, and ceiling of said room shall be thoroughly insulated with approved insulating material and constructed in such a manner as to produce dry refrigeration, and said construction and equipment shall be such that the approximate temperature to be maintained shall be 34° F. It shall also be connected with the killing room and chill room by overhead trackage and trolleys, which shall be sufficient in height, size, and capacity to permit all animals killed and stored thereon to be hung from trolley, and all animals slaughtered shall be suspended from said trolley and no portion of same placed on the floor; the walls, partitions, and floor shall be kept perfectly clean.

The reduction plant shall be of adequate size and equipped with vacuum pumps, engines, machinery, and reduction plant of sufficient size and capacity to dispose of

all offal, blood, and residue resulting from the slaughtering of animals without odor, and the products taken from said plant shall be finished products; the rooms in which tankage and tallow are removed from the reduction plant shall be of adequate size, and floors shall be constructed of concrete not less than 3 inches thick and connected with sewer by means of bell traps and water seals, and shall be supplied with water services in such manner as to secure perfect drainage. The floors of the room in which refuse is handled and placed in reduction plant shall be constructed so as to be water tight, and shall be thoroughly treated with oil prior to its use, and shall be kept clean and in good sanitary condition, all offal and refuse from slaughtered animals to be reduced as soon as practical after same are slaughtered: *Provided*, That the construction of buildings according to this section shall not apply to abattoirs or slaughterhouses now doing business in the city of Saginaw until such abattoirs or slaughterhouses are in need of repairs, when they shall be repaired or rebuilt in accordance with this section: *Provided further*, That the inspector of foods and measures may order such minor changes in existing abattoirs or slaughterhouses under this section as he shall deem to be necessary and reasonable to insure cleanliness in the handling of meat or food products.

SEC. 2. Every abattoir or slaughterhouse where animals are slaughtered to be used as food, offered for sale, or sold for food within the limits of the city of Saginaw shall be located at such places as permitted by the ordinance of the city of Saginaw and as shall be easily accessible to the city inspector and shall be so located as to permit connection with the sewer system and water service.

SEC. 3. All abattoirs or slaughterhouses in which animals are slaughtered to be used as food, exhibited for sale, or sold for food in the city of Saginaw shall be operated in accordance with the following provisions:

(a) No animal intended for slaughter shall remain on the premises or premises immediately adjoining or adjacent thereto to exceed 24 hours, nor shall they be slaughtered while overheated.

(b) All animals intended to be slaughtered within the limits of the city of Saginaw shall be inspected while alive and on foot by the city inspector of foods and measures in pens specially constructed for that purpose which shall be well lighted, and all animals so inspected shall be slaughtered within a reasonable time thereafter, and no animal shall be slaughtered that is not "passed" by the said city inspector of foods and measures.

(c) Every animal slaughtered shall be inspected during the process of slaughtering by the said city inspector of foods and measures, who shall use such methods of inspection as may be approved of or adopted by the common council.

(d) Every portion of any animal slaughtered or intended for food or a food product shall be inspected by the city inspector of foods and measures and tagged, marked, or stamped by him, and a record of said inspection with the name of owner, kind of animal, and condition shall be made by said city inspector of foods and measures, which record of each inspection shall be entered upon his daily report which shall be filed with the city clerk.

(e) The offal, blood, and refuse from slaughtered animals and animals or portions thereof condemned upon dead inspection by the inspector of foods and measures shall be immediately placed in the reduction plant and destroyed under the direction of said inspector.

(f) All trucks, traps, and other receptacles, all chutes, platforms, racks, tables, etc., and all knives, saws, cleavers, and other tools, and all utensils, machinery, and articles used in moving, handling, cutting, chopping, or other process shall be thoroughly cleaned before using.

(g) All employees shall be examined by the city physician of the city of Saginaw at the expense of the employer at a price not to exceed \$1 per examination; and no person affected with tuberculosis or any other communicable disease shall be employed in any of the departments where carcasses are dressed, meat is handled, or meat food products are prepared, and all employees shall be examined when directed by the city inspector of foods and measures by the city physician, who shall report their condition to the inspector and manager of abattoir or slaughterhouse.

(h) All employees must be cleanly. The said inspector shall see that the clothing and hands of such employees are clean and sanitary, and they shall be required to change or clean same at any time he may so request.

(i) No employees or other person shall be permitted to expectorate on the floor, and proper cuspidors which will not readily upset shall be provided for employees in each room and shall be kept thoroughly clean and sanitary.

(j) Water-closets and toilet rooms shall be required for employees, and such rooms shall be entirely separated from compartments in which carcasses are dressed or meat food products are stored, placed, handled, or prepared. Such closets, etc., shall be

conveniently located, sufficient in number, and shall be kept in sanitary condition. Convenient and sanitary urinals and washstands shall be provided.

(k) The rooms in which meat or meat food products are prepared, stored, packed, or otherwise handled shall be free of odors from toilet rooms, catch basins, tank rooms, etc., and shall be kept free from flies and other vermin by screening or other methods.

(l) Butchers who dress or handle diseased carcasses or parts shall cleanse their hands of all grease and then immerse them in a prescribed disinfectant and rinse them in clear water before dressing or handling carcasses. All butcher's implements used in dressing diseased carcasses shall be sterilized either in boiling water or by immersion in a prescribed disinfectant followed by rinsing in clear water, and facilities for same shall be provided.

(m) Meat and food products must not be permitted to fall on floors and, in event of their having fallen, they must be condemned or soiled portion removed or condemned.

(n) Carcasses shall not be inflated with air from the mouth, and no inflation except by mechanical means shall be allowed. Carcasses shall not be dressed with skewers, knives, etc., that have been held in the mouth. Spitting on whetstones or steels when sharpening knives is prohibited.

(o) Only good, clean water shall be used in the preparation of carcasses, parts of meat or meat food products, etc.

(p) Where an animal is condemned by the inspector after being slaughtered, the same shall be immediately rendered in the reduction plant, and notice to that effect given to owner, who shall be paid by the abattoir or those conducting same the value of the tankage and tallow less expenses for rendering same.

(q) Each animal that is slaughtered shall be required to remain in the chill and refrigerating room at least 12 hours before same is delivered to owner or used for food or offered for sale as food.

(r) Wagons in which meat or meat food products are delivered shall be constructed and covered so that the contents shall be kept clean.

(s) The manager of all abattoirs and slaughterhouses shall notify the said city inspector of foods and measures in ample time to enable him to prepare for and make an inspection.

(t) It shall be the duty of the city inspector to see that all the provisions of this section are duly observed.

SEC. 4. From and after 90 days from the time this ordinance shall become operative, no meat or meat product used for food which has been slaughtered or manufactured by any person or at any packing house, abattoir, or slaughterhouse shall be sold or offered for sale for food in the city of Saginaw, unless the same shall have been passed by the United States Government inspection, or slaughtered or manufactured under the regulations and conditions prescribed in this ordinance.

SEC. 5. The provisions of this ordinance with reference to the equipment, management, and operation of abattoirs and slaughterhouses shall apply to all abattoirs or slaughterhouses now in construction or in operation, or that may hereafter be constructed or operated, and from and after 90 days from the time this ordinance shall become operative it shall be unlawful for any person, firm, corporation, association, butcher, vendor of meat, or any other person to have any animal slaughtered to be used as food or exhibited for sale as food or sold for food within the limits of the city of Saginaw at any abattoir or slaughterhouse not equipped, managed, and operated in accordance with the provisions of this ordinance.

SEC. 6. From and after 90 days from the time this ordinance shall become operative, it shall be unlawful for any person, firm, corporation, association, butcher, or any other person to erect, establish, maintain, or operate any abattoir or slaughterhouse where animals are slaughtered to be used as food or offered for sale or sold for food within the limits of the city of Saginaw, which abattoir or slaughterhouse is not constructed, maintained, and operated in accordance with all of the provisions of this ordinance.

SEC. 7. From and after 90 days from the time this ordinance shall become operative, it shall be unlawful for any person, firm, or corporation, association, vendor of meats, or any other persons to offer for sale or sell for use as food within the limits of the city of Saginaw any animal or any portion of same which has not been slaughtered at an abattoir or slaughterhouse maintained and operated under the provisions of this ordinance, except that which has been inspected by the United States Government.

SEC. 8. From and after 90 days from the time this ordinance shall become operative, it shall be unlawful for any hotel keeper, restaurant keeper, boarding-house keeper, to use as food or offer or sell to others as food any animal or portion of same not inspected by said inspector of foods and measures, slaughtered at any abattoir or slaughterhouse maintained and operated under the provisions of this ordinance, except that which has been inspected by the United States Government.

SEC. 9. The said city inspector of foods and measures shall be paid and receive from the owner of any abattoir or slaughterhouse operating under and by virtue of the provisions of this ordinance as fees for inspection of animals slaughtered, the sum of 5 cents for each animal by him inspected. Said inspector of foods and measures shall keep an accurate account of all animals by him inspected, and shall file weekly reports in the office of the clerk of the city of Saginaw, showing the number and kind of animals by him inspected and the number and kind by him accepted and rejected. He shall turn over weekly to the city treasurer all fees by him collected for such inspection, which said fees shall belong to the city of Saginaw.

SEC. 10. Any violation of the provisions of this ordinance shall be punished by a fine to be imposed upon the offender when duly convicted thereof, not exceeding \$100, and in the imposition of such fine and cost the court may make a further sentence that in default of the payment of such fine and cost the offender be imprisoned in the city prison of said city or the county jail of the county of Saginaw for any period of time not exceeding 90 days. And each day any person or persons shall violate any provisions of this ordinance shall be deemed a separate offense.

SEC. 11. All ordinances or parts of ordinances of the city of Saginaw inconsistent with this ordinance are hereby repealed: *Provided*, That nothing in this ordinance shall be construed to prevent any farmer from killing, dressing, or selling in the open market, unless diseased, any animal or fowl intended for food that he has raised, fed, or slaughtered. [Ordinance adopted July 17, 1911.]

SAN DIEGO, CAL.

ABATTOIRS—INSPECTION, PREPARATION, AND CARE OF MEAT AND MEAT PRODUCTS.

SEC. 1. There is hereby created the office of meat inspector of the city of San Diego. This inspector shall be a competent, regular veterinary.

He shall be appointed by the board of health of said city, subject to the approval and confirmation of the common council, and his salary shall be \$125 per month. His duties shall be:

First, to inspect all cattle, hogs, sheep, goats, and other animals intended for slaughter for human consumption within this city, and at such other places as are designated by the said board of health, both before, during, and after slaughter, and all animals, poultry, game, fish, and their products kept or exposed for sale for human consumption in said city of San Diego.

Second, to stamp carcasses of all slaughtered animals according to regulations laid down by the United States Government, order 137, Bureau of Animal Industry.

Third, he shall make such disposition of diseased meats and animals as is required by the United States Government, order 137, Bureau of Animal Industry.

Fourth, to inspect all buildings erected, converted, or used as slaughterhouses, to determine that they are adequately ventilated and in all other ways conform to the provisions of this ordinance.

Fifth, to inspect all stores, shops, markets, and other premises where such meats and products are kept for sale and see that such meats and products are in sanitary condition.

Sixth, to see that no carcasses are offered for sale for human consumption within said city of San Diego without carrying a United States Government inspector's stamp or that of the inspector of the city of San Diego or other duly authorized inspector.

Seventh, whenever any meat, game, fish, poultry, or the products thereof upon inspection and examination be found to be unwholesome or corrupted from any cause or infected with any form of disease, said inspector shall condemn the same as unfit for human food, and shall mark, mutilate, or make the fact of such condemnation and unfitness apparent, and shall treat it in accordance with regulation 18, governing meat inspection, of the United States Department of Agriculture.

Eighth, to inspect dairies and dairy cattle whose products are offered for sale in the said city and to determine and exclude such cattle as are diseased or dangerous in such a way as to render their products unfit for human consumption; to inspect all stores, dairies, and depots where milk and dairy products are kept for sale and to see that such premises and dairy products are in a sanitary condition.

SEC. 2. It shall be unlawful for any person, either as owner, agent, or employee, to sell, have, keep, or expose for sale for human food, or to have in his possession, the flesh of any cow, ox, calf, sheep, swine, or goat, for the purpose of sale, unless the same shall have been slaughtered under the supervision of a United States Government inspector, in accordance with the regulations relating to the inspection of meat, as prescribed by the Department of Agriculture of the United States, or a meat inspector of the city of San Diego, or any other authorized agent, in accordance with the provisions of this ordinance, and unless there has been placed on each primal part thereof,